the preliminary processing, such as "gutting", is done on board out at sea.

IN THE CLAIMS

Cancel claims ~~1-16~~ without prejudice or disclaimer and enter the following new claims:

17. (New) A method for bactericidal treatment of bulk food storage containers for fresh produce comprising treating a container with an electrochemically activated, bactericidal aqueous solution, said electrochemically activated, bactericidal aqueous solution contains a member of the group consisting of aqueous, mixed oxidant, ~~predominantly~~ anion-containing solution; aqueous, mixed reductant, predominantly cation-containing solution; and mixtures thereof.

18. (New) The method according to claim 17 further comprising packaging the fresh produce in ice in the container, wherein the ice is made from the electrochemically activated, bactericidal, aqueous solution.

19. (New) The method according to claim 17 wherein the solution is produced from an about 3 to 10% aqueous salt solution which has been subjected to electrolysis to produce mixed reductant and mixed oxidant species.

20. (New) The method according to claim 19

wherein the species are labile and wherein the species disappear after about 96 hours with substantially no residues produced.

21. (New) The method according to claim 19 wherein the salt solution is a solution of sodium chloride or potassium chloride.

22. (New) The method according to claim 17 wherein the anion-containing solution has a redox potential of between about +450mV and +1200 mV and a pH of between about 2 and 9.

23. (New) The method according to claim 17 wherein the anion-containing solution includes mixed oxidant species selected from the group consisting of ClO, ClO^-, HClO, OH^-, HO_2^-, H_2O_2, O_3, $S_2O_8^{2-}$ and $Cl_2O_6^{2-}$.

24. (New) The method according to claim 17 wherein the cation-containing solution has a pH of between about 7 and 13 and a redox potential of between about -200 mV and -900 mV.

25. (New) The method according to claim 17 wherein the cation-containing solution includes mixed reductant species selected from the group consisting of OH^-, H_3^+, O_2^-, Hs, HO_2^-, HO_2^-, and O_2.

26. (New) The method according to claim 17 wherein the physical characteristics of the anion-containing solution and the cation-containing solution are adjustable for a particular produce application.

27. (New) The method according to claim 17 wherein the electrochemically activated, bactericidal aqueous solution is produced by an electrolysis device, said electrolysis device having a through-flow electrochemical cell with two co-axial cylindrical electrodes with a co-axial diaphragm between the two electrodes so as to separate an annular inter-electrode spaced into a catholytic chamber and an anolytic chamber.

28. (New) Fresh produce which has been treated with an electrochemically activated, bactericidal aqueous solution during storage in a bulk food storage container wherein the electrochemically activated bactericidal aqueous solution contains a member of the group consisting of aqueous, mixed oxidant, predominantly anion-containing solution; aqueous, mixed reductant, predominantly cation-containing solution; and mixtures thereof.

29. (New) A bulk food storage facility comprising a bulk food storage container for fresh produce, wherein the facility comprises means for producing electrochemically activated, bactericidal aqueous solution for treating an internal surface of the container, wherein the electrochemically activated bactericidal aqueous solution contains a member of the group consisting of aqueous, mixed oxidant, predominantly anion-containing solution; aqueous, mixed reductant,

predominantly cation-containing solution; and mixtures thereof.

30. (New) The bulk food storage facility according to claim 29 being provided with means for producing said aqueous solution in iced form.

31. (New) A transporter having a bulk food storage container for transporting fresh produce, wherein the transporter is provided with means for producing electrochemically activated, bactericidal aqueous solution, wherein the electrochemically activated bactericidal aqueous solution contains a member of the group consisting of aqueous, mixed oxidant, predominantly anion-containing solution; aqueous, mixed reductant, predominantly cation-containing solution; and mixtures thereof.